

SUPRA

BRUNCH

FRUIT \$160.00 GRANOLA YOGURT

PEANUT BUTTER TOAST

served with berry compote and labne ice cream \$190.00

CHEESY TOAST

served with Serrano ham and arúgula salad \$270.00

BAGEL WITH HOME MADE GRAVALAX,

cream cheese, capers, red onion \$300.00

AVOCADO TOAST,

with poached egg and bacon \$195.00

POACHED EGG WITH HOME MADE GRAVALAX,

served over potato hash, asparragus and finished with hollandaise sauce \$270.00

SHASHOUKA EGGS,

oven baked with tomato-bell pepper sauce, finished with labne and zaatar.

**Can add Lebanese style ground beef

\$240.00

SALAD NICOISE

seared fresh tuna, mixed greens, string beans, potatoes and Kalamata olives served with anchovy dressing \$270.00

ASIAN STYLE CHICKEN SALAD,

seared chicken breast, red cabbage, carrot, mint and cilantro served with asian style dressing \$190.00

SHREDDED BEET AND CARROT SALAD

with sunflower and pumpkin seeds with citrus vinaigrette \$160.00

BURRATA

With sundried tomato pesto, arugula and tomato salad \$300.00

GRILLED CHEESE SANDWICH WITH CUP OF TOMATO SOUP \$230.00

PULLED PORK SANDWICH

on our home made brioche, served with cabagge salad and roasted potatoes \$230.00

BBQ RIBS \$310.00